

Product from a 400 lb Beef Side;

Rounds

- **Round Tip** (knuckle) 8 to 10 lbs - steaks, roasts or grind - steaks best tenderized - boneless
- **Top Round** (inside) 9 to 11 lbs - steaks, roasts or grind - steaks best tenderized - boneless
- **Rump Roasts** - 8 to 10 lbs - roasts or grind - boneless
- **Bottom Round** - 7 to 9 lbs - steaks, roasts or grind - steaks best tenderized - boneless
- **Pikes Peak** - 5 to 6 lbs - single roast or grind - boneless

Loins

- **Top Sirloin** - 8 to 10 lbs - roasts, best as steaks - boneless
- **Tri-Tip** - 2 lbs - roast - boneless
- **Bavette** (new cut) - 3 to 4 lbs - grill, broil, or pan fry - boneless - best served medium rare - need to cut across grain
- **Shortloin** - 16 to 18 lbs - T-Bone and Porterhouse steaks - bone-in - with 1 to 2 lbs of Filet steaks

OR

- **Striploin** - 10 to 12 lbs - New York steaks - boneless - with 4 to 5 lbs of Filet (tenderloin) steaks
- **Flank** - 1.5 lbs - steak or grind - boneless

Ribs

- **Bone-In Rib** - 15 to 17 lbs - steaks or roasts
- OR**
- **Ribeye** - 11 to 12 lbs - steaks or roasts
 - **Short Ribs** - 4 to 5 lbs - bone-in - good for BBQ - 2 inch pieces
 - **Inside Skirt** - 2 to 2.5 lbs - steaks, fajitas, grind - boneless
 - **Outside skirt** - 1 to 2 lbs - steaks, fajitas, grind - boneless

Chuck

- **Bone-In Chuck** - 20 to 25 lbs - steaks, roasts
- OR**
- **Boneless Chuck** - 10 to 12 lbs - steaks, roast, grind - with Flatiron steak (new cut, very flavorful and tender) - no arm roast
 - **Arm Roast** - 7 to 8 lbs - roast, grind - roast bone-in
 - **Pot Roast** - 7 to 8 lbs - roast, grind - roast boneless

Stew Meat - 7 to 9 lbs **Brisket** - 5 to 6 lbs - boneless - good for BBQ - whole or half

Ground Beef - 70 lbs + (90% lean) **Soup Bones** - 8 to 10 lbs - marrow bones